San Francisco Unified School District (SFUSD) Student Nutrition Services (SNS)

School Meal Program SY 2022-23

October 2022



Today's Agenda

- SNS Mission, Vision & Goals
- A look back at the 2021-22 school year
- Meal Programs
- School Nutrition Policy Update: CA Meals for All
- Wellness Policy & Nutrition Guidelines
- 2022-23 School Year Program Updates
- Future





Mission

Everyday we nourish our students with food that enables them to live healthy lives and thrive inside and outside the classroom.

Vision

Student Nutrition Services is a student centered, equitable, and financially stable school food eco-system that provides dignified meal experiences and engages all students in eating fresh, healthy food.

Core Beliefs

Equity: Hungry students have a difficult time learning and school meals help close the achievement gap by providing the nourishment needed to learn.

Community: Meal times provide opportunities to foster a fun and supportive environment that emphasizes a sense of community.

Wellness: School meals can relieve hunger, promote health, and encourage students to develop positive eating habits for life.

Partnership: Partnerships inside and outside of the school building are essential to achieving our vision.

Accountability: A thriving workforce, modernized business infrastructure, and innovative mindset will create more financial stability.



SNS Goals

- 1. Nourish Our Students with Good Food
- 2. Create Dignified Built Environments
- 3. Support a Thriving Workforce
- 4. Build a Strong Food Culture







A Look Back at the 2021-22 School Year

- 8.5M meals served
 - o Breakfast 5,912
 - Lunch 22,263
 - Snack 11,177*
 - Supper 6,532
- This is about 20% more than pre-pandemic!







Meal Programs



McAteer Culinary Center
Serving 2 High Schools on
McAteer campus (Ruth Asawa
SOTA & The Academy) +
11 Standalone Early Education
Sites

10%



Refresh
Serving 20 Middle & High
Schools

35%



(Revolution Foods)
Serving all Elementary and a small number of Middle

Vended Meal

nall number of Midd & High Schools

55%

Meal Programs

- Breakfast: Nutritionally balanced, including whole grains/protein, fresh fruit and milk.
- **Lunch:** Offer a choice of full entrees (meat and vegetarian options, which include grain and protein), with fresh fruit, vegetable sides, and milk.
- **Snack**: All preschool students are offered an afternoon snack in class. Due to the expiration of federal pandemic relief waivers, we are no longer able to serve snacks to the whole school in class.
- **Supper**: The supper menu offers a balanced meal (supper includes all 5 food groups just like at lunch) to students after school at qualifying schools. Any youth 18 and under can pick up a supper meal, regardless of program enrollment. Find a list of SFUSD schools serving supper at after school programs for the 2022-23 school year at style="color: blue;



School Nutrition Policy Updates



California Meals for All aka "Universal Meals"



CA Meals for All

- Federal waivers that allowed us to serve meals for free during the pandemic expired in June 2022
- California, and a handful of other states, passed legislation to fund and continue universal meals statewide







What does this mean for SFUSD?

- All students continue to receive breakfast and lunch at no charge
- Supper is offered to all students at qualifying schools at no charge
- Multipurpose Family Income Forms (MFIF) forms continue to be important for District funding and can help families qualify for other benefits
- MFIF Forms are no longer necessary for for determining student eligibility for the breakfast or lunch (all students receive meals at no charge!)





MFIF Forms are still required for eligibility for EED & Supper



Wellness Policy & Nutrition Guidelines



Wellness Policy & Nutrition Guidelines

- SFUSD's Wellness Policy provides all schools with a framework to actively promote the health and wellness of students, staff, and families.
 - o <u>Download the Wellness Policy</u> (Español | 中文)
 - o <u>Be Well Booklet on SFUSD Wellness Policy</u> (<u>Español</u> l <u>中文</u>)
- SFUSD's <u>Nutritional Guidelines</u> are amongst the most progressive in the Nation and far exceed USDA and California Department of Education guidelines
 - We prohibit artificial colors and flavors, nitrites and nitrates, MSG, trans-fats, hydrogenated oils, high fructose corn syrup and much more.
- Menus and Nutritional/Allergen reports can be accessed on the SNS Website <u>sfusd.edu/schoolfood</u>





Menus & Nutritional Guidelines

- SFUSD adopted the <u>Good Food Purchasing Policy</u> in 2016 and has met baseline in 4 out of 5 value categories to date - we expect to meet all 5 this year!
 - This policy prioritizes food purchases that meet third party standards in areas like environmental sustainability, local purchasing and animal welfare.
 - Currently, 7% of SFUSD's food purchases are USDA Organic, including products like fruits and vegetables, grass-fed burgers, turkey, yogurt, and much more.







SY 2022-23 Program Updates



SY 2022-23 Program Updates

New!

- Most schools returned to <u>serving vegetables buffet-style</u> this school year
 - Students can self-serve
 - Reduces food and packaging waste
- Later this year, we will <u>eliminate "sporkette" kits</u> and replace these with single use forks, spoons and napkins
 - Schools will receive dispensers
 - Reduces plastic waste
- Later this year, we will start <u>serving milk in bulk</u> at many sites, replacing the individual milk cartons
 - Organic Straus Family Creamery Milk
 - Milk will be self served by students from milk dispensers
 - Reduces waste from serving milk in individual cartons





100%

refresh





- Began piloting 100% in-house Refresh program at 4 schools pre-pandemic (Brown MS, Everett MS, Aptos MS, and Presidio MS)
- Expanded to AP Giannini and T.
 Marshall last year when their kitchens opened
- Launched Refresh Breakfast program last year at all 20 Refresh schools
- Expanding 100% model to all 20 Refresh schools this year!

Meal Programs and SNS' Future

 Investing in infrastructure: New production kitchens opened at AP Giannini MS, Thurgood Marshall HS & Marina MS.











Investing in Infrastructure



- During the 2021-22 School Year, we upgraded electrical systems at 26+ schools and installed new refrigeration at 30 + schools!
- We are leveraging Kitchen
 Infrastructure and Training Funds
 from the State and SFUSD Bond
 Funds to continue to improve kitchen facilities
- We secured grant funding for a 2nd Project Manager to continue this work

Operational Model Planning





- Using grant funding, we issued a Request for Proposals in June 2022 to consider 4 different possible operational models (below) for SNS in the future and have awarded the contract to the Chef Ann Foundation.
 - A Central Kitchen
 - A Joint Partnership Agreement with a neighboring District
 - Regional Kitchens
 - Ongoing partnership with Meal
 Vendor + added options



Contact Us!



 For general questions or suggestions, please email <u>SchoolLunch@sfusd.edu</u>

Thank you!

Hannah Smith, MS, RD
Child Nutrition Programs Manager
Student Nutrition Services
smithh4@sfusd.edu



sfusd.edu/schoolfood

SchoolLunch@sfusd.edu

Follow us @sfusdschoolfood on Instagram, Twitter, and Facebook!

